

RECEIVED
CENTRAL FAX CENTER

APR 02 2007

Appl. No. 10/630,383
Amdt. dated April 2, 2007
Reply to Office action of January 4, 2007

REMARKS/ARGUMENTS

Claims 11 and 14-19 remain in this application. Claims 12 and 13 have been canceled. Claims 1-10 and 20 have been withdrawn.

Claims 1-10 and 20 have been withdrawn as the result of an earlier restriction requirement.

In view of the examiner's earlier restriction requirement, applicant retains the right to present claims 1-10 and 20 in a divisional application.

Claim 1, as amended, overcomes the 35 U.S.C. 103(a) rejection because it has been amended to include the invention having dough produced by adding together a portion of flour, a portion of oil, a portion of salt, and a portion of seasoning. Support for the amendment to specify that a portion of seasoning is used to produce the dough is found in the Specification at p. 7, lines 10-13, and in Figs. 1-5. The cited and relied upon Parker (D385,686) does not recite any ingredients of the dough. The cited and relied upon Lira (6,165,522) teaches a tortilla shell, crust, or similar bread product, but does not teach producing dough for such products including a portion of seasoning (column 5, lines 2-3). Lira teaches loose fillings that are introduced onto the shell layer prior to rolling. These create the problem of securing the fillings within the shell. The cited and relied upon Schwartz (5,185,167) teaches dough consisting of flour, water, and yeast, none of which are considered seasonings (column 3, lines 16-25). Like Lira, Schwartz teaches placing fillings on top of the dough (column 3, lines 37-40). The ends of the dough must be pinched off to keep the fillings within the rolled up dough and prevent the fillings from being exposed to the caustic solution (column 3, lines 61-68). The product of Lanner et al. (6,572,910) is a chip that is sufficiently strong that its bubbles will not break when the chips are stacked upon one another, which likely makes it too brittle to be rolled up. The combination of Lanner et al. with Parker and Lira would prevent Parker and Lira from being rolled up, thereby changing the principle of operation of Parker and

Appl. No. 10/630,383
Amdt. dated April 2, 2007
Reply to Office action of January 4, 2007

Lira by preventing them from enclosing loose fillings. In contrast, the current invention embeds seasoning in the dough itself, thereby eliminating the need to secure fillings within the rolled up dough to impart additional flavor. Furthermore, the dough being rolled up is also integral to the invention, making Lanner et al. not pertinent to the problem solved by the current invention. The dependent claims 14-19 add additional novel features to the independent claims recited above and thus are submitted to be a-fortiori, patentable.

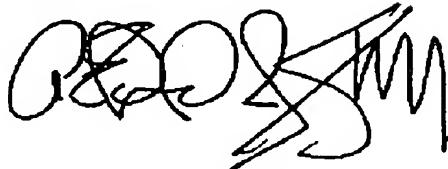
In view of the above, it is respectfully submitted that:

Claims 11 and 14-19, as amended, recite distinctions that are of patentable merit under 35 U.S.C. 103(a) for the independent claims and thus for each dependent claim as well. Specifically, a rolled chip made from dough produced by adding together a portion of flour, a portion of oil, a portion of salt, and a portion of seasoning was unsuggested among the prior art references.

Appl. No. 10/630,383
Amdt. dated April 2, 2007
Reply to Office action of January 4, 2007

Applicant respectfully requests that a timely Notice of Allowance be issued in this case.

Respectfully submitted,



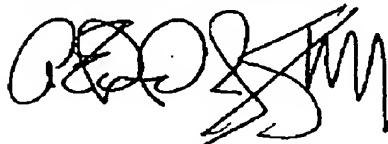
Anthony Edw. J Campbell
Reg. No. 39,619
Customer No. 30,245
Phone 512/306-0321
Attorney for Applicant

Date: April 2, 2007

Certificate of Facsimile

I hereby certify that this correspondence is being transmitted by fax to the United States Patent and Trademark Office, Fax No. 571-273-8300 on the date shown below.

Anthony Edw. J Campbell



Monday, April 02, 2007